

## COFFEE AND TEA

<b>Caffè latte</b>	<b>£2.95</b>
Espresso with a generous amount of steamed milk, topped with foamed milk to seal in the warmth	
<b>Filter coffee</b>	<b>£2.85</b>
Similar to a traditional coffee, but with a fresher, smoother taste	
<b>Espresso</b>	<b>£2.65</b>
A rich, intense and aromatic concentration of coffee taste and aroma	
<b>Cappuccino</b>	<b>£2.95</b>
An espresso with equal parts steamed and foamed milk, finished with a light dusting of chocolate powder	
<b>Brodies hot chocolate</b>	<b>£2.95</b>
<b>Local blend tea</b>	<b>£2.25</b>
Specially blended for our water	
<b>Iced tea</b>	<b>£2.25</b>
<b>Lapsang</b>	<b>£2.45</b>
South East China tea	
<b>Early Grey</b>	<b>£2.45</b>
A classic China blend flavoured with oil of bergamot	
<b>Green tea</b>	<b>£2.45</b>
Enhanced with echinacea root with natural citrus flavours	
<b>Blackcurrant tea</b>	<b>£2.45</b>
Infused with ginseng and vanilla	

## LIQUEUR COFFEE

<i>Gaelic - Scotch whisky</i>	<b>£5.00</b>
<i>Irish - Irish whiskey</i>	<b>£5.00</b>
<i>Parisienne - Brandy</i>	<b>£5.00</b>
<i>Calypso - Tia Maria</i>	<b>£5.00</b>

## MORNING SNACKS

*We are delighted to serve until noon each day the following snacks:*

<b>Warm croissant, butter and homemade preserves</b>	<b>£2.95</b>
<b>Pain au chocolat</b>	<b>£2.95</b>
<b>Crispy bacon sandwich</b>	<b>£4.95</b>
<b>Warm Aberdeenshire buttery, butter and honey</b>	<b>£2.95</b>

## AFTERNOON TREATS

*To accompany your pot of tea*

<b>Homemade fruit scones with butter, strawberry jam and cream</b>	<b>£4.95</b>
<b>Slice of Thainstone homemade fruit cake</b>	<b>£2.50</b>
<b>Selection of homemade tray bakes</b>	<b>£2.50</b>
<b>Cheese scone with butter</b>	<b>£3.25</b>
<b>Thainstone cream tea</b>	<b>£7.50</b>
Homemade fruit scone with butter, strawberry jam and cream served with a pot of tea of your choice	

## LOUNGE SERVICE LUNCH AND SMALL PLATES

*From noon every day we have the following lunches and small plate selection available until 6pm:*

<b>Roast tomato and red pepper soup</b>	<b>£4.50</b>
<b>Cream of mushroom soup, wild mushroom croutons and truffle cream</b>	<b>£4.50</b>
<b>Smoked mackerel pâté, capers and gherkins</b>	<b>£5.95</b>
<b>Chicken liver and pancetta parfait, sticky red onion jam and oatcakes</b>	<b>£5.50</b>
<b>Baked Scottish camembert studded with whole roast garlic and rosemary</b>	<b>for one £4.95 to share £7.95</b>
<b>Meze plate of mixed olives, roast vegetables, mozzarella, sundried tomatoes and humous</b>	<b>£8.50</b>
<b>Scottish cheese board, oatcakes, apple, celery and homemade chutneys</b>	<b>£8.95</b>

*All served with Thainstone homemade bread*

## SALADS

<b>Classic Caesar</b>	<b>£7.95</b>
<b>Chicken Caesar</b>	<b>£9.95</b>
<b>Goats cheese and beetroot with balsamic dressing</b>	<b>£8.95</b>
<b>Hot smoked salmon, capers, lemon, black pepper and dill bound potato salad and fresh grated horseradish</b>	<b>£9.95</b>

## PLATTERS

<b>Ploughman's</b>	<b>£9.95</b>
Award-winning Isle of Mull cheddar, Hebridean blue, honey roast ham, pickles, apple, salad and homemade bread	
<b>Meze</b>	<b>£9.95</b>
Marinated mixed olives, roast vegetables, prosciutto, mozzarella, sundried tomato, chick pea flatbreads, humous	
<b>Salmon</b>	<b>£9.95</b>
Hot smoked, beetroot cured, traditional gravadlax with capers, lemon, rocket and tartare crème fraîche	
<b>Prawns</b>	<b>£11.95</b>
Platter of prawns with a zesty tartare salad, lemon and a Bloody Mary dip	

Our dishes may contain traces of nuts, please inform your server if you have any intolerance

## FRESHLY CUT SANDWICHES

### Specialities

**Thainstone club sandwich** £8.95

Grilled chicken, bacon, award-winning Isle of Mull cheddar and salad

**Thainstone peppered steak sandwich** £8.95

Peppered Aberdeenshire beef, Isle of Mull cheddar, sauerkraut, pickles and Arran mustard

**Italian “BMT”** £7.50

Fresh basil, roast tomato and mozzarella

*All served with dressed salad garnish and homemade root vegetable crisps*

### Firm Favourites

**Isle of Mull cheddar and pickle** £5.95

**Smoked salmon and cream cheese** £6.50

**Honey roast ham and mustard** £5.95

**Prawn mayonnaise** £6.50

**Egg and cress mayonnaise** £5.50

*All served with dressed salad garnish and homemade root vegetable crisps*

## TWO DAYTIME SWEETS

**Lemon tart with crème fraîche** £4.95

**Selection of Thainstone homemade ice creams, fresh fruit sorbets and frozen yogurt** £4.95

# WINES BY THE GLASS

<b>The Whites</b>		<i>175ml Glass</i>	<i>250ml Glass</i>	<i>Bottle</i>
<b>1</b>	<b>Trebbiano d'Abruzzo, Monte Di Cello Italy 2011 (1)</b>	<b>£3.95</b>	<b>£5.40</b>	<b>£15.50</b>
	Super soft, ripe Trebbiano with lovely white pear and apple on the palate. The finish is herbaceous, however the fruit shines through making this a super aperitif.			
<b>2</b>	<b>Sauvignin Blanc, Las Condes Chile 2011 (1)</b>	<b>£4.45</b>	<b>£5.90</b>	<b>£17.50</b>
	Intensely floral with elderflower notes and a grassy quality. Crisp palate with a touch of citrus fruit on the finish. This is a dry white wine with a medium body.			
<b>3</b>	<b>Pinot Grigio, La Casada Italy 2011 (2)</b>	<b>£4.60</b>	<b>£6.25</b>	<b>£18.50</b>
	Wonderful cream soda nose, backed by classic flavours of melon, peach kernels and a slightly spicy finish.			
<b>10</b>	<b>Chenin Blanc, The Veldt Range South Africa 2011 (3)</b>	<b>£4.35</b>	<b>£6.10</b>	<b>£16.95</b>
	The aromas are reminiscent of melon and honey with soft, tropical fruit flavours dominating the palate.			

## **The Rosé**

<b>18</b>	<b>Cinsault Rosé, Cuvée Valonnée Southern France 2011 (1)</b>	<b>£4.25</b>	<b>£5.95</b>	<b>£16.50</b>
	Very fruity, aromatic wine, with scents of raspberries, strawberries and grenadine. Easy drinking wine with a well-balanced fruity palate of cherries and watermelon, roundness and length.			

## **The Reds**

<b>19</b>	<b>Sangiovese, Monte di Cello Italy 2011 (B)</b>	<b>£4.10</b>	<b>£5.60</b>	<b>£15.95</b>
	Lovely soft, spicy Sangiovese. Dark ruby in colour with herbaceous cherries and violets on the nose and a good, medium weight palate.			
<b>22</b>	<b>Merlot, La Doutelle France 2011 (C)</b>	<b>£4.50</b>	<b>£6.10</b>	<b>£17.95</b>
	Beautiful, deep purple colour with a plummy fruit aroma backed by an overriding blackcurrant flavour.			
<b>26</b>	<b>Cabernet Sauvignon, Las Condes Chile 2011 (C)</b>	<b>£4.60</b>	<b>£6.30</b>	<b>£18.50</b>
	A deep ruby colour with a nose that is dominated by ripe blackcurrant fruit. The wine is supple with soft tannins and acidity. A long, memorable finish.			
<b>27</b>	<b>Tempranillo, Quintana Spain 2009 (C)</b>	<b>£4.25</b>	<b>£5.95</b>	<b>£16.50</b>
	Soft, chocolaty Tempranillo fruit rounded out and spiced up by a year in oak barrels.			

(1 – 5 Dry to Sweet) (A – D Light to Full Bodied)

## CHAMPAGNE & SPARKLING

We are delighted to be able to offer two very special family run Champagne estates, both of which are award-winning. Poilvert-Jacques is fast becoming one of the houses to watch. Year in, year out, they have invested in production techniques and thus the quality just gets better and better. As for Ayala, established in 1860, it is the only Champagne house with Latin roots. Ayala was purchased by Bollinger in 2005; you can be guaranteed that the quality is only going to get better.

- 36 Cava, Castell Llord Brut Nature Reserva, Spain NV** £19.95  
Soft, creamy sparkler from Northern Spain, with zesty fresh fruit and a wonderfully clean, dry finish.
- 36b Prosecco, Barocco Spumante, Italy NV** £22.50  
This wonderful Prosecco from the Veneto region of Northern Italy is perfect for any special occasion. It shows a peachy fruit character and a gentle mouth feel. Lovely aperitif.
- 37 Champagne Poilvert-Jacques Brut, France NV** £35.95  
*by the 125ml glass £7.95*  
Delicate, dry with light biscuit flavours and finesse. Superb Champagne from one of the oldest family owned houses.
- 38 Ayala Brut Majeur, France NV** £45.95  
A beautifully balanced non-vintage, in the lighter style that is Ayala's hallmark. It is fresh, but shows a good amount of blend with older wines to give weight and complexity. The green fruit flavours are well balanced with secondary aromas of almonds and green berries.

*For our full list of wines and Champagne available, please ask for a copy of our wine list.*

## CHAMPAGNE COCKTAILS

- Bellini** £10.95  
Mango purée with our house Champagne, slowly served over, with Maraschino liqueur floated on top.
- Chambord & Champagne** £12.95  
Triple Sec and Maraschino liqueur, shaken with lemon juice and orange juice, topped up in a flute with our house Champagne.
- Happy New Year** £14.95  
Cognac, Grand Marnier, Campari and Champagne, mixed with crushed ice and served in a wine goblet.
- Kir Royal** £10.95  
Crème de Cassis added to our house Champagne.

## COCKTAILS

<b>Hendrick's Cucumber Collins</b>	<b>£8.95</b>
A delightfully curious mix of Hendrick's Gin, elderflower cordial, splash of lemon juice, topped up with soda water and finished off with a garnish of cucumber.	
<b>Monkey Mint Julep</b>	<b>£8.95</b>
A refreshing cocktail made up of Monkey Shoulder Triple Malt Whisky, sugar syrup, fresh mint leaves, all served over ice.	
<b>Jerry Mule</b>	<b>£8.95</b>
An old classic of Sailor Jerry Spiced Rum topped up with ginger beer and served with a wedge of lime.	
<b>Mount Gay Golden Mojito</b>	<b>£8.95</b>
Mount Gay Eclipse Rum, lime juice, mint, sugar syrup and topped up with soda.	
<b>Tatanka</b>	<b>£8.95</b>
Zubrowka Bison Grass Vodka served with apple juice and a touch of lemon juice.	
<b>The Blue Bay</b>	<b>£8.95</b>
Vodka, Blue Bols and bitter lemon, frosted with lime juice and sugar and served on the rocks.	
<b>Corryvreckan</b>	<b>£8.95</b>
Named after the famous whirlpool on the west coast. Baileys, Bols Peppermint, milk and cream served on crushed ice and dusted with chocolate powder.	
<b>Crab Apple</b>	<b>£8.95</b>
Midori, Stones Ginger and Appletise served over crushed ice.	
<b>Flying Scotsman</b>	<b>£8.95</b>
Whisky, vermouth, Angostura Bitters and honey, served on ice.	
<b>Mojito</b>	<b>£8.95</b>
White rum, sugar syrup, mint leaves, chopped lime and served on ice.	
<b>Black Russian</b>	<b>£8.95</b>
Vodka, shaken with Tia Maria on ice and topped with cola.	
<b>Martini Cocktail</b>	<b>£6.95</b>
Dry vermouth and gin garnished with an olive or lemon twist.	
<b>Pimm's to Share - 1 litre</b>	<b>£15.95</b>
Pimm's No. 1 with mint, cucumber, orange, strawberry and chilled lemonade.	

# WHISKY

	<i>abv</i>	<i>25ml</i>
<b>Glenrothes Special Reserve</b>	43%	£4.80
A big, rich Speyside with notes of dried fruits and peel and some spicy or tannic dryness.		
<b>Aberlour 10yo</b>	40%	£4.00
Fresh fruity aromas of early autumn apples and pears on the nose. An exceptionally smooth and creamy malt with spicy sweet nutmeg and honey.		
<b>Cragganmore 12yo</b>	40%	£4.20
Mouthfilling. A full, sweet start, followed by some astringency and a short, bitter finish. Some herbal flavours and dry sherry.		
<b>Dalwhinnie 15yo</b>	43%	£4.60
Heather honey sweetness and a subtle dry smokiness on the finish. The highest distillery in Scotland.		
<b>Glen Grant</b>	40%	£3.50
Inspired by James 'The Major' Grant, this easy drinking single malt shows a creamy, fruity touch on the palate with a hint of a spicy, nutty finish.		
<b>Glenlivet 12yo</b>	40%	£4.00
The Glenlivet 12 year old combines tropical fruit flavours (pineapple and banana) with a floral aroma. The fresh palate develops into a soft finish with notes of vanilla.		
<b>Knockando 12yo</b>	43%	£4.00
Especially delicate, fruity and subtle Speyside malt. Smooth but complex layers of flowery, nutty and slightly smoky notes. Light and easy drinking style.		
<b>Macallan Gold</b>	40%	£4.60
A deep, rich, deliciously smooth and well-rounded flavour with a slight sweetness and touch of sherry and wood.		
<b>Singleton of Dufftown</b>	40%	£3.50
This smooth, naturally rich malt has sweet, fruity notes and lingering, pleasurable warmth.		
<b>LOWLAND</b>	<i>abv</i>	<i>25ml</i>
<b>Auchentoshan 12yo</b>	40%	£4.00
Ripe gooseberries, sweet creamy vanilla and a hint of oak with a warm honey, smooth and delicate taste.		
<b>Auchentoshan Three Wood</b>	43%	£5.40
Rich, ripe dark forest fruits, like a Black Forest gâteau with a dark treacle and toffee finish.		
<b>Glenkinchie 12yo</b>	43%	£4.40
Soft and gentle with a citrus freshness and a mild, malty finish. Edinburgh's local malt whisky.		

<b>HIGHLAND</b>	<i>abv</i>	<i>25ml</i>
<b>Glen Garioch 12yo</b>	<b>48%</b>	<b>£3.50</b>
Our local whisky from Old Meldrum. The sweetest of malted barley; crème brûlée, sweet ripe fruits and a hint of oak.		
<b>Glengoyne 10yo</b>	<b>40%</b>	<b>£4.00</b>
A soft, sweet and slightly herbal 10 year old malt with a rich barley palate. Clean and dry.		
<b>Dalmore 12yo</b>	<b>40%</b>	<b>£4.80</b>
Toasty and coffee rich on the nose with winter spices and Seville orange marmalade on the palate. A rich and creamy 12 year old.		
<b>Glenmorangie Original</b>	<b>40%</b>	<b>£4.00</b>
A nose of vanilla fudge and toffee which transfer onto the palate accompanied by hints of orchard fruits. Scotland's most popular single malt!		
<b>Oban 14yo</b>	<b>43%</b>	<b>£4.90</b>
An easy drinking whisky with sweet, malty, fruit flavours. The name translates from Gaelic as "little bay of caves".		
<b>Old Pulteney 12yo</b>	<b>40%</b>	<b>£3.60</b>
From the most northerly distillery on the Scottish mainland, this malt has a hint of sea air on the nose with a lightly sherried and slightly salty palate.		
<b>ISLAND</b>	<i>abv</i>	<i>25ml</i>
<b>Highland Park 12yo</b>	<b>40%</b>	<b>£4.40</b>
A great all rounder with a wonderful balance between heather sweetness and dry peat smoke. The most northerly distillery in Scotland.		
<b>Isle of Arran 10yo</b>	<b>46%</b>	<b>£4.20</b>
A rush of vanilla sweetness gives way to the fruits of slow distillation – kiwi, banana, melon. Classic citrus and sweet oak palate.		
<b>Isle of Jura 10yo</b>	<b>40%</b>	<b>£4.00</b>
A gently smoked island malt with an underlying spice which warms the palate.		
<b>Isle of Jura Superstition</b>	<b>43%</b>	<b>£4.60</b>
Bearing the historical Egyptian Ankh cross, this is a blend of finest aged Jura single malts creating a unique style with tastes of spice, honey, pine, and peat.		
<b>Talisker 10yo</b>	<b>46%</b>	<b>£4.20</b>
Intense, peppery, smoky flavours with a lingering sweet peaty finish. The only distillery on the Isle of Skye.		
<b>Tobermory Malt</b>	<b>40%</b>	<b>£3.60</b>
Rich island character with hints of grass, malt, gingerbread, stewed fruit and oak. Smooth, velvety and fruity with spiced gingerbread.		

<b>ISLAY</b>	<i>abv</i>	<i>25ml</i>
<b>Ardbeg 10yo</b>	<b>46%</b>	<b>£4.90</b>
Bursting with intense smoky fruit. Peat infused with zesty lemon and lime. A creamy and smoky lingering palate ending with espresso, liquorice root and tarry smoke, with soft barley and pear.		
<b>Bowmore 12yo</b>	<b>40%</b>	<b>£3.80</b>
A lemon and honey bouquet with the distinctive Bowmore smokiness. Warm and delicious on the palate with subtle dark chocolate flavours.		
<b>Bruichladdich 10yo</b>	<b>46%</b>	<b>£4.00</b>
Soft and yet big on flavour. Lightly peated with no added colouring and no chill filtering allowing all the valuable oils/flavour to deliver a truly outstanding malt whisky.		
<b>Bunnahabhain 12yo</b>	<b>46%</b>	<b>£4.20</b>
A fresh and aromatic nose with a subtle whiff of smoke. A light fruit and nut taste with spectacular malty sweetness. A beautiful rich and full-bodied, lingering finish.		
<b>Caol Ila 12yo</b>	<b>43%</b>	<b>£4.40</b>
A lighter style of Islay malt with a peaty nose and distinct floral notes. It is often described as tasting slightly of seaweed. Smoky, salty, sweet with a dry peppery finish.		
<b>Lagavulin 16yo</b>	<b>43%</b>	<b>£5.80</b>
A peat explosion gives way to a sweet, oily sensation with one of the longest finishes to be found in Scotch whisky.		
<b>Laphroaig 10yo</b>	<b>40%</b>	<b>£4.60</b>
Unique and distinctive. Powerful smoke is accompanied by a medicinal, iodine flavour. Truly unmistakable.		
<b>SPEYSIDE</b>	<i>abv</i>	<i>25ml</i>
<b>Glenfiddich Special 12yo</b>	<b>40%</b>	<b>£3.80</b>
Fresh and fragrant nose with hints of pear. A distinctive, well-balanced taste with rich fruit flavours, subtle pine and slight peatiness. It has a long, lingering finish.		
<b>Glenfiddich 18yo</b>	<b>40%</b>	<b>£6.00</b>
Aromas of rich, ripe orchard fruits. The 18 year old richly delivers luxurious dried fruit, candy peel and dates overlaid with elegant oak.		
<b>Balvenie Doublewood 12yo</b>	<b>40%</b>	<b>£4.60</b>
Smooth and mellow with beautifully combined flavours, nutty sweetness, cinnamon spiciness and delicately proportioned layer of sherry.		
<b>The Balvenie Signature 12yo</b>	<b>40%</b>	<b>£4.50</b>
A classic marriage of the Balvenie brand. Smooth, rich and honeyed with a hint of sherry fruitiness.		
<b>Balvenie Caribbean Cask 14yo</b>	<b>43%</b>	<b>£5.80</b>
Rich, sweet and creamy toffee, delightfully smooth honey, finished with some fresh, tropical fruit notes.		
<b>Monkey Shoulder</b>	<b>40%</b>	<b>£3.80</b>
Busy, complex and wonderfully weighted. Orange-citrus softened by Demerara, toffee and vanilla.		

## SPIRITS

<b>BRANDY</b>	<i>abv</i>	25ml
Martell Vs ***	40%	£3.20
Remy Martin VSOP	40%	£4.80
Martell XO	40%	£10.60
Calvados	40%	£3.20
<b>WHISKY</b>	<i>abv</i>	25ml
Bells 8 YO	40%	£2.80
Famous Grouse	40%	£3.00
Johnnie Walker Red Label	40%	£3.60
Black Bottle	40%	£3.00
Ballantine's	40%	£2.90
<b>BOURBON &amp; SPECIAL WHISKIES</b>	<i>abv</i>	25ml
Canadian Club	40%	£3.20
Jack Daniels	40%	£3.60
Jameson Irish whiskey	40%	£3.60
Jim Beam	40%	£3.40
Wild Turkey	40.5%	£3.60
<b>GIN</b>	<i>abv</i>	25ml
Bombay Sapphire	40%	£3.00
Gordon's	38%	£2.80
Gordon's Sloe	26%	£3.60
Hendrick's	41%	£3.90
Tanqueray	43%	£3.20
Tanqueray No.10	47%	£4.60
Plymouth	41%	£3.40

<b>VODKA</b>	<i>abv</i>	<b>25ml</b>
Russian Standard	40%	£2.80
Smirnoff Red Label	38%	£2.50
Stolichnaya Red	40%	£3.00
Zubrowka Bison Grass	40%	£3.00
Skyy	40%	£2.90
Belvedere	40%	£4.60
Grey Goose	40%	£4.80
Absolut Blue	40%	£2.80
<b>RUM</b>	<i>abv</i>	<b>25ml</b>
Bacardi Superior	38%	£3.00
Morgan's Spiced	35%	£3.20
Mortons OVD	40%	£3.20
Sailor Jerry	40%	£3.20
Havana	40%	£3.50
Mount Gay	40%	£3.20
<b>SHERRY</b>	<i>abv</i>	<b>50ml</b>
Croft Original	18%	£3.00
Tio Pepe	15%	£3.20
Harveys Bristol Cream	18%	£3.20
Regency Almontillado	17%	£3.00
<b>PORT</b>	<i>abv</i>	<b>50ml</b>
Cockburn's Fine Old Ruby	20%	£3.20
Dow's Fine Tawny	19%	£3.20
Fonseca Bin 27 NV Port	20%	£11.95
		<i>Half Bottle</i>
<b>MARTINI</b>	<i>abv</i>	<b>50ml</b>
Bianco	15%	£2.80
Extra Dry	15%	£2.80
Rosso	15%	£2.80
Campari	25%	£3.00
Pimm's No 1	25%	£4.00
Stone's Ginger Wine	13.5%	£2.80

## LIQUEURS

	<i>abv</i>	
Archers Peach Schnapps	18%	£2.60
Sambuca	38%	£3.00
Baileys Irish Cream (50ml)	17%	£4.00
Cointreau	40%	£3.00
Drambuie	40%	£3.50
Glavva	35%	£3.40
Tequila Gold	38%	£3.20
Blue Curacao	25%	£2.50
Crème de Cassis	20%	£2.50
Crème de Menthe	25%	£2.50
Midori Melon	20%	£2.70
Pernod	40%	£2.50
Southern Comfort	35%	£3.00
Tia Maria	20%	£2.80
Amaretto	28%	£3.20
Marashcino Liqueurs	32%	£3.00
Chambord	16.5%	£3.20
Triple Sec	23%	£2.50

## BEERS & CIDER

DRAFT	<i>Half pint</i>	<i>Pint</i>
Peroni	£2.50	£5.00
Belhaven Best	£1.90	£3.80
BOTTLED	<i>ml</i>	
Becks	275	£3.50
Budweiser	330	£3.50
Peroni	330	£4.00
Sol	330	£3.50
Homecoming Ale	500	£3.75
NON ALCOHOLIC LAGER	<i>ml</i>	
Kaliber	330	£3.00
CIDER	<i>ml</i>	
Bulmers Original	568	£4.80
Kopparberg Mixed Fruit	500	£4.80
Magners Pear	568	£4.80

## MIXERS & SOFT DRINKS

	<i>ml</i>	
Coke	330	£2.50
Diet Coke	330	£2.50
Schweppes Lemonade	125	£1.70
Canada Dry Ginger Ale	125	£1.70
Schweppes Bitter Lemon	125	£1.70
Schweppes Tonic Water	125	£1.70
Schweppes Slimline Tonic	125	£1.70
Schweppes Soda Water	125	£1.70
Schweppes Orange Juice	125	£1.75
Schweppes Pineapple Juice	125	£1.75
Schweppes Tomato Juice	125	£1.75
Strathmore Still Mineral Water	330	£2.00
Strathmore Sparkling Mineral Water	330	£2.00
Ginger Beer	160	£2.20
Cranberry Juice	160	£2.20
55 Apple	275	£2.50
55 Orange	275	£2.50
Barrs Irn Bru	330	£2.20
Barrs Sugar Free Irn Bru	330	£2.20
Lime Cordial	50	£0.50
Orange Cordial	50	£0.50
Blackcurrant Cordial	50	£0.50